

RETAIL FOOD FACILITY INSPECTION REPORT

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| FACILITY NAME AFC Sushi @ Cal State Fullerton | | OPERATOR Advanced Fresh Concepts | | Permit No. 24-01 |
| FACILITY LOCATION 800 N. State College Blvd., Student Housing, Fullerton, CA 92831 | | | | INSPECTOR Karen Vu |
| FOOD MANAGER / CERTIFICATE EXPIRATION DATE Moonhee Lee | | PERSON IN CHARGE / TITLE Moonhee Lee | | |
| INSPECTION DATE 05/07/2025 | INSPECTION TYPE Routine | RE-INSPECTION Date | INSPECTION RESULTS Pass | |

Based on an inspection this day, the compliance status (IN, MAJ, MIN, OUT, N/A, N/O, COS) has been identified below. Violations noted as MAJ, MIN or OUT must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee. See the following page(s) for the applicable code sections and the general requirements that correspond to the violation(s) noted below.

IN = In Compliance N/A = Not Applicable N/O = Not Observed MAJ = Major MIN = Minor OUT = Out of Compliance COS = Corrected on Site

Critical Risk Factors

| IN | MAJ | MIN | N/A | N/O | Violation | COS | IN | MAJ | MIN | N/A | N/O | Violation | COS |
|--|-----|-----|-----|-----|---|-----|---|-----|-----|-----|-----|--|-----|
| EMPLOYEE KNOWLEDGE | | | | | | | PROTECTION FROM CONTAMINATION | | | | | | |
| X | | | | | 1. Demonstration of knowledge, food safety certification | | X | | | | | 14. Food contact surfaces clean and sanitized | |
| EMPLOYEE HEALTH AND HYGENIC PRACTICES | | | | | | | | | | X | | 14A. Sanitizer type is Chlorine | |
| X | | | | | 2. Communicable diseases: reporting, restrictions, and exclusions | | X | | | | | 14B. Sanitizer type is Quaternary Ammonium | |
| X | | | | | 3. No discharge from eyes, nose, or mouth | | | | | X | | 14C. Sanitizer type is Iodine | |
| X | | | | | 4. Proper eating, tasting, drinking or tobacco use | | X | | | | | 14D. Sanitizer type is Hot Water | |
| CONTAMINATION BY HANDS | | | | | | | FOOD FROM APPROVED SOURCES | | | | | | |
| X | | | | | 5. Hands clean and properly washed, gloves used properly | | X | | | | | 15. Food Obtained from approved source | |
| X | | | | | 6. Adequate hand washing facilities supplied and accessible. | | | | | X | | 16. Compliance with shell stock tags, condition, display | |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | | | | | X | | 17. Compliance with Gulf Oyster Regulations | |
| X | | | | | 7A. Proper hot holding temperatures. | | CONFORMANCE WITH APPROVED PROCEDURES | | | | | | |
| X | | | | | 7B. Proper cold holding temperatures. | | | | | X | | 18. Compliance with variance, specialized process and HACCP plan | |
| X | | | | | 8. Times as a public health control; procedures and records | | CONSUMER ADVISORY | | | | | | |
| X | | | | | 9. Proper cooling methods | | X | | | | | 19. Consumer advisory provided for raw or undercooked foods | |
| X | | | | | 10. Proper Cooking time and temperature | | | | | X | | 20. Licensed health care facilities/public and private schools: prohibited foods not offered | |
| X | | | | | 11. Proper reheating procedures for hot holding | | WATER/HOT WATER | | | | | | |
| PROTECTION FROM CONTAMINATION | | | | | | | X | | | | | 21. Hot and cold water available | |
| X | | | | | 12. Return and re-service of food | | X | | | | | 22. Sewage and wastewater properly disposed | |
| X | | | | | 13. Food in good condition, safe, and unadulterated | | VERMIN | | | | | | |
| | | | | | | | X | | | | | 23. No rodents, insects, birds, or animals | |

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| 800 N. State College Blvd., Student Housing, Fullerton, CA 92831 | | |

Good Retail Practices

| OUT | Violation | COS | OUT | Violation | COS | OUT | Violation | COS |
|---|--|-----|----------------------------------|--|-----|----------------------------------|--|-----|
| SUPERVISION | | | EQUIPMENT/UTENSILS/LINENS | | | PHYSICAL FACILITIES | | |
| | 24. Person in charge present and performs duties | | | 33. Nonfood contact surfaces clean | | | 43. Toilet facilities: properly constructed, supplied, cleaned | |
| | 25. Personal cleanliness and hair restraints | | | 34. Ware washing facilities: installed, maintained, used, test strips | | | 44. Premises, personal/cleaning items, vermin proofing | |
| GENERAL FOOD SAFETY REQUIREMENTS | | | | 35. Equipment/utensils approved, installed, clean, good repair, capacity | | PERMANENT FOOD FACILITIES | | |
| | 26. Approved thawing methods used, frozen food | | | 36. Equipment, utensils, and linens: storage and use | | | 45. Floor, walls, and ceilings: built, maintained, and cleaned | |
| | 27. Food separated and protected | | | 37. Vending Machines | | | 46. No unapproved private homes/living or sleeping quarters | |
| | 28. Washing fruits and vegetables | | | 38. Adequate ventilation and lighting, designated areas, use | | SIGNS/REQUIREMENTS | | |
| | 29. Toxic substances properly identified, stored, used | | | 39. Thermometers provided and accurate | | | 47. Signs posted, last inspection report available, placard posted | |
| FOOD STORAGE/DISPLAY/SERVICE | | | | 40. Wiping cloths: properly used and stored | | COMPLIANCE ENFORCEMENT | | |
| | 30. Food storage, food storage containers identified | | PHYSICAL FACILITIES | | | | 48. Plan review | |
| | 31. Consumer self-service | | | 41. Plumbing: proper backflow devices | | | 49. Permits available | |
| | 32. Food properly labeled and honestly presented | | | 42. Garbage and refuse properly disposed of, facilities maintained | | | 50. Impoundment | |
| | | | | | | | 51. Permit Suspension | |

Opening Comments

A routine inspection was conducted this date for AFC Sushi inside the Titan Dining Hall.

AFC Sushi makes and packages sushi that is being sold in the Community Market at Student Housing.

No violation observed at the time of the inspection.

It was agreed that a copy of this report will be sent to the email address on file. The person in charge was directed to call this office if the report is not received within two business days. Additional information can be found at www.ehs.fullerton.edu